



# Butterbredeles

## Ingredients:

250 g butter, at room temperature

250 g caster sugar

4 egg yolks

500 g flour

1 egg yolk, 2 teaspoons of milk and a pinch of caster sugar  
to provide a golden colour

Cream the butter and the sugar.

Add the egg yolks one at a time while continuing to beat.

Stir in the sieved flour with a wooden spoon.

Roll the dough into a ball and leave it to rest in the refrigerator for at least three hours.

Roll your dough out to a thickness of 5 mm and cut out the Butterbredeles using Christmas cutters.

Place the Butterbredeles on a baking tray and brush with the egg yolk/milk/sugar mixture.

Cook the Butterbredeles in a medium oven at 180C° for about 10 to 15 minutes.

*Bon appétit and a very Merry  
Christmas to you all!*

